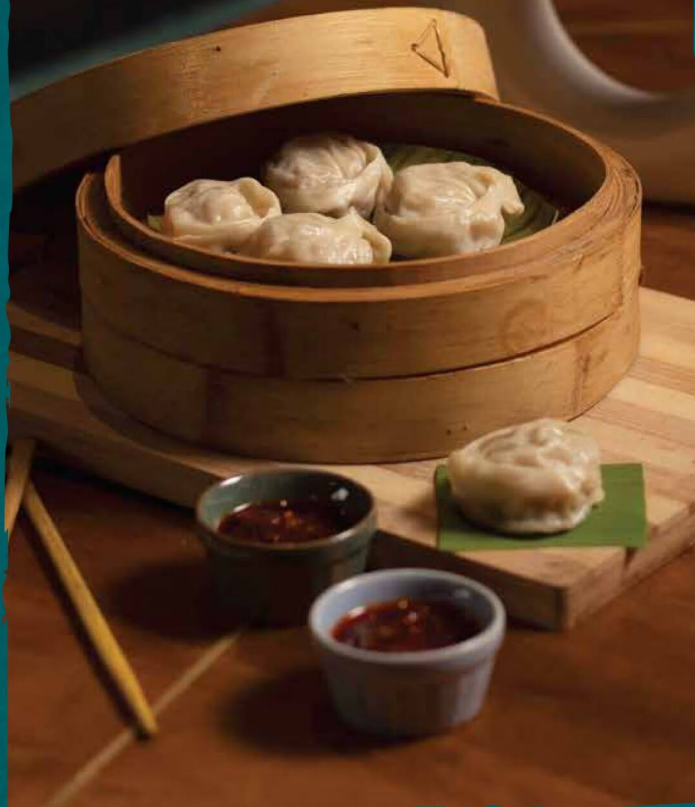


Begin  
anywhere!  
You can never go  
wrong here.



# Starters

- |  |  |
|--|--|
| <b>1 KANTHARI FISH</b><br>Pan grilled basa fish cooked with fresh kanthari chilli and coconut milk   | <b>410</b>  |
| <b>2 FISH IN SINGAPORE</b><br>Basa fillet sautéed with chopped ginger, garlic, honey chilli paste, tomato and sesame oil                     | <b>410</b>   |
| <b>3 THAI GRILLED PRAWNS</b><br>Thai style tiger prawns cooked with coconut milk and rosemary  | <b>520</b>   |
| <b>4 WILD GRILLED PRAWNS</b><br>Pan grilled prawns cooked in Kashmiri chilli paste and other Kerala spices in coconutoil.                    | <b>520</b>  |
| <b>5 DYNAMITE PRAWNS</b><br>A Mexican dish made with prawns and served with cocktail sauce.  | <b>520</b>   |
| <b>6 PHOENIX TAIL GOLDEN FRIED PRAWNS</b><br>Prawns marinated in a flavorsome batter of corn flour, chilli sauce, sugar, egg and deep fried. | <b>520</b>   |
| <b>7 CRISPY CALAMARI RINGS</b><br>Squid rings deep fried in tempura batter   | <b>420</b>   |
| <b>8 CRAB CLAW</b><br>Crab meat fried in crispy bread coating  | <b>330</b>   |
| <b>9 KOREAN SESAME CHICKEN/BEEF</b><br>Chicken and vegetables mixed with Chinese sauce and rolled in rice paper.                             | <b>390/440</b>   |
| <b>10 SPICY TAWA CHICKEN</b><br>Fried chicken/ beef in a crispy coating tossed in sweet, spicy and savoury flavours                          | <b>390</b>  |
| <b>11 PANDAN CHICKEN</b><br>Chicken pan fried in spicy dry chilli tawa masala and coconut slices   | <b>460</b>   |
| <b>12 HONEY GLAZED CHICKEN</b><br>Chicken pan fried in spicy green chilli tawa masala and coconut slices                                     | <b>410</b>   |
| <b>13 KONJI CRISPY CHICKEN/BEEF/LAMB</b><br>Chicken marinated in aromatic spices, wrapped in fragrant pandan leaves and deep fried.          | <b>410,440,460</b>   |
| <b>14 SPINACH TEMPURA</b><br>An Indo-Chinese dish made with fresh and crispy fried spinach and served with sweet chilli sauce                | <b>210</b>   |
| <b>15 HONEY CHILLI POTATO</b><br>Chicken cooked in a combined sauce of honey, soy sauce, sesame oil, red pepper flakes and spices            | <b>230</b>   |



# Starters

## 16 DRAGON VEGETABLES 240

Mixed vegetables cooked in chilli garlic sauce.

## 17 CORN & CHEESE BALLS 220

A ball of sweet corn kernels, crispy on the outside and cheesy on the inside.

## 18 BABY CORN TEMPURA 280

Baby corn deep fried in tempura batter served with sweet chilli sauce

## 19 CONTI GRILLED VEGETABLES 280

Mixed vegetables grilled with garlic and butter.

## 20 PEPPER GRILLED PANEER 260

Pan fried paneer prepared in butter with bell peppers , garlic, crushed pepper, lime juice , coriander leaves and chilli flakes.

## 21 MUSHROOM PEPPER AND SALT 260

Mushroom in sautéed pepper and salt.



# Salad

## 1 THAI MANGO SALAD 250

Ripe mango salad with spring onions, shallots and finely chopped Thai chilli

## 2 GREEK SALAD 200

A popular horiatiki salad in Greek cuisine, made with pieces of fresh veggies, shredded feta cheese and seasoning.

## 3 HONEY MINT WINTER SALAD 220

Tossed with pineapple, papaya, apple, honey, mint, sugar and lime juice dressing.

## 4 MEXICAN CHICKEN SALAD 230

A Mexican style salad rich in crispy veggies and topped with grilled chicken

## 5 CAESAR SALAD 240

Combo of iceberg lettuce, chicken and croutons dressed with lemon juice, olive oil, egg, garlic, dijon mustard, parmesan cheese and black pepper.

## 6 WALDORF SALAD 270

Fruit and nut salad with apples, celery, walnuts and grapes, dressed in mayonnaise and served on a bed of lettuce.

## 7 MARIE ROSE CHICKEN SALAD 240

Pineapple, grilled chicken, bell pepper, onions, curry mayonnaise dressing and iceberg lettuce.

You can  
never have too  
**many**  
**greens!** 






Love in  
every  
bite.

# Traditional South Indian



- |  |  |
|--|--|
| <b>1 FISH CHUTTIDICHATHU</b><br>Kerala style pan grilled fish with hot spices  | <b>ASPS</b>         |
| <b>2 FISH MANGO CURRY</b><br>Choice of fish cooked in coconut milk based thick gravy flavoured with sliced raw mango.  | <b>ASPS</b>  |
| <b>3 MONJATHI FISH CURRY</b><br>Fish curry in coconut based gravy with drumstick and spices.   | <b>ASPS</b>  |
| <b>4 KERALA FISH FRY</b><br>Choice of fish marinated with ginger garlic paste, Kerala spices mix and deep fried in coconut oil   | <b>ASPS</b>  |
| <b>5 CHUTTULLI MEEN</b><br>King fish marinated with lime juice, crushed pepper, ginger, green chilli, turmeric powder, coconut oil and shallots.                                       | <b>310</b>   |
| <b>6 FISH MEEN MUTTAYIL POLLICHATHU</b><br>King fish marinated with lime juice, crushed pepper, ginger, green chilli, turmeric powder, coriander powder, coconut oil and shallots      | <b>ASPS</b>  |
| <b>7 MEEN MUTTA THORAN</b><br>Fish egg with shallots onion, ginger, garlic, green chilli, garnished with curry leaf  | <b>240</b>   |
| <b>8 DUM CRAB</b><br>Crab roasted in authentic kanthari chilli masala  | <b>450</b>        |
| <b>9 KAPPA CRAB</b><br>Traditional Kerala tapioca and crab mix   | <b>390</b>   |
| <b>10 KOONTHAL PEPPER ROAST</b><br>Ring shaped squid cooked with shallots, crushed chilli and crushed black pepper.  | <b>390</b>        |
| <b>11 SEA FOOD BUCKET (FULL/HALF)</b><br>Fresh prawns, crabs, squid, fish, kallummakai and corn, all boiled in a flavourful broth served with coin porotta, ghee rice, kappa and puttu | <b>2200/1200</b>   |
| <b>12 SEA FOOD PLATTER (FULL/HALF)</b><br>A combo of pan friend prawns, squid, crab, sea basa and king fish accompanied by a small portion of butter rice and coin porotta             | <b>2100/1100</b>  |
| <b>13 CHICKEN CHERIYULLI THORAN</b><br>Cubed chicken prepared with shallots and shredded coconut   | <b>360</b>        |
| <b>14 MASALA FRIED CHICKEN</b><br>A thick spicy masala of fried chicken marinated in curd, kasuri methi, kashmiri chilli powder, ginger, garlic and green chilli.                      | <b>340</b>        |



**15 CHICKEN KONDATTOM**

Chicken pieces deep fried and sautéed in spice mix topped with chilli flakes.

**340** **16 MALABAR CHICKEN CURRY**

Traditional north Kerala chicken curry made with roasted coconut paste and Kerala spices.

**340** **17 ALLEPPEY CHICKEN**

Traditional south Kerala style chicken curry cooked in coconut milk.

**340****18 ACHAYANS CHICKEN CURRY**

Traditional south Kerala style chicken curry cooked with shallots, green chilli, and Kerala spices in coconut milk, and garnished with fried coconut bits

**340****19 KAPPA CHICKEN CHAMMANTHI**


Chicken cooked in a mix of shallots, green chillis, shredded coconut, and curry leaves along with tapioca.

**360****20 NADAN KOZHI PERATTU**

Chicken marinated in a mix of ginger garlic paste, tomato, shallots, spices and then roasted.

**390****21 KURATHI KOZHI (FULL/HALF)**

Spring Chicken marinated with roasted coriander, whole red chilli and deep fried

**490/260** **22 CHICKEN PEPPER DRY FRY**

Chicken marinated in a mix of shallots, green chilli paste, crushed black pepper and deep fried and coconut oil.

**340** **23 KERALA CHICKEN FRY**

Chicken marinated with ginger garlic paste, Kerala spices mix and deep fried in coconut oil and garnished with grated coconut.

**340****24 BEEF VARATTI POLLICHATHU**

Beef cooked with shallots, dry red chilli, sliced ginger, garlic, spices and is wrapped and roasted in banana leaf.

**370** **25 KANTHARI BEEF IDICHATHU**

Beef cooked with kanthari chilli, shallots, crushed garlic, crushed pepper and spices.

**360** **26 BEEF VARUTHARACHATHU**

Beef curry made with roasted coconut paste and spices.

**340** **27 MUTTON VARATTIYATHU**

Mutton cooked in onion and Kerala spice based masalas.

**420** **28 MUTTON CHAPS**

North Kerala semi gravy mutton cooked in an onion and pepper based masala.

**420****29 VEG MANGO CURRY**

Mixed vegetables and raw mango cooked in coconut milk.

**260****30 ALLEPPEY VEG CURRY** **240**  
Mixed vegetables cooked in coconut milk and spices based gravy.**31 NEELAGIRI VEG CURRY** **240**  
Mixed vegetables cooked in mint and coriander based gravy.**32 SOYA CHUNKS PEPPER FRY** **180**  
Soya chunks marinated in black pepper and cooked with shallots, spices and pan fried.**33 SOYA CHUNKS MANGO CURRY** **230**  
Soya chunks and raw mango cooked in coconut milk.**34 MUSHROOM VARATTIYATHU** **240**  
Pan roasted mushrooms with onion and spices**35 PANEER MANGO CURRY** **240**  
Paneer and raw mango cooked in coconut milk





## 16 CHICKEN LASOONI TIKKA 340

Chicken chunks marinated in generous amount of garlic, yogurt, spice mix and cooked in tandoor.

## 17 MULTANI PANEER TIKKA 280

Paneer marinated with hung curd, ginger garlic paste, green chilli, bengal gram, caramalised onion paste and cooked in tandoor

## 18 PANEER HARIYALI 240

Paneer marinated in a mixture of mint, coriander, yogurt and cooked in tandoor

## 19 DHINGRI DOLMA 220

Yellow gravy with paneer, mushroom, kadai gravy, cumin seed, garlic, green chilli, jullienned ginger, red chilli powder, garam masala, jeera powder, cream, butter and coriander powder.

## 20 PANEER MAKHMALI 260

Paneer cooked in makhni gravy and coconut milk.

## 21 PANEER JALFREZI 260

Stir fried paneer with bell peppers, onions, tomatoes and spices

## 22 VEG DO-PYAZA 260

A rich & creamy curry of vegetables with plenty of onions in a medley of spices and herbs.

## 23 ALOO GOBI MUTTER 260

Potatoes, cauliflower and peas cooked in a paste of onion, green chilli, cashew nuts, poppy seeds, melon seeds and spices.

## 24 DAL TADKA 210

Boiled moong dal and masoor dal, chilli, chopped onions and tomatoes, whole red chilli jeera, garlic on tadka and a blend of Indian spices

## 29 MILONI VEG 260

Yellow gravy, beans, cauliflower, carrot, paneer, spinach, baby corn, mushroom, green peas, kadai gravy, chopped garlic, salt, pepper, red chilli powder, garam masala, cumin powder, cream and butter

indulgence in  
every  
bite!



# Middle Eastern

## 1 BBQ GRILLED FISH (CHERMOULA, TAWA MASALA) ASPS

CHERMOULA- Curd, green chilli, parsley, coriander, turmeric powder, black pepper. TAWA MASALA- Red chilli, kasmiri chilli paste, ginger garlic, black pepper, turmeric powder

## 2 LARI THOOM KEBAB 360

From the ancient land of Persia comes this exquisite garlic flavoured chicken kebab.

## 3 SHISH TAOUK 360

A classic Arabic kebab which features marinated boneless chicken cubes skewered and char grilled.

## 4 IRANI KEBAB 360

Chicken marinated in hung curd, black pepper, thina, garlic paste, olive oil and cooked in charcoal.

## 6 DAJAJ SAKATH 360

A Lebanese delicacy of mildly flavoured chicken slowly cooked over charcoal

## 7 SHISH KEBAB (BEEF) 360

Egyptian kebab which features marinated beef cubes skewered and char grilled.

## 8 KOFTHA KEBAB BEEF/LAMB 410/450

Minced meat and herbs are mixed , hand rolled and charbroiled

## 9 ARABIC PLATTER (FULL/HALF) 2100/1100

Assorted kebab platter with kuboos , mayonnaise, hummus, mutabal and tabbouleh





# East Asia

1	THAI RED PRAWNS WITH STEAMED RICE	480
2	THAI GREEN PRAWNS WITH STEAMED RICE	480
3	CHILLI FISH	380
4	GARLIC PRAWNS	480
5	MINCED CHICKEN IN CHILLI BASIL WITH STEAMED RICE	380
6	CRISPY CHICKEN WITH CHILLI GARLIC SAUCE	380
7	CHICKEN IN MUSHROOM SAUCE	350
8	MANGOLIAN BEEF RIBS	440
9	STIR FRIED BEEF WITH VEGETABLES	390
10	BEEF WITH BROCCOLI	390
11	HOT GARLIC VEGETABLES	260
12	SCHEZWAN VEGETABLES	260
13	BLACK PEPPER VEGETABLES	260
14	BLACK BEAN VEGETABLES	260
15	WHITE GARLIC VEGETABLES	260
16	VEGETABLES IN HOT BASIL SAUCE	260





# Europe and Beyond

1	CHICKEN PORTABELLO	420
Sliced chicken breast pieces marinated and grilled, placed on a bed of mashed potato in portobello mushroom sauce and served with grilled vegetables		
2	HONEY BALSAMIC CHICKEN	420
Chicken marinated in honey, balsamic vinegar, demi-glace sauce, mustard sauce, garlic and grilled.		
3	STEAK CHICKEN/BEEF TENDERLOIN	400/400
Marinated chicken/beef tenderloin pieces in mushroom/pepper sauce grilled medium, well done or rare according to choice and served with mashed potato and grilled vegetables.		
4	STROGANOFF CHICKEN/BEEF WITH BUTTER RICE	400/440
Sautéed chicken/beef in a mix of demi-glace and white sauce with butter rice.		
5	LOUISIANA PASTA ESCALOPE (CHICKEN/SEAFOOD)	390/430
Pasta cooked with chicken/seafood, mushrooms, peppers, onions in spicy cajun cream sauce.		
6	FISH WITH LEMON BUTTER SAUCE	420
Fish marinated in ginger, garlic, mustard sauce, parsley, butter, grilled and served with lemon butter sauce.		
7	BAKED CRAB	480
Crab meat sautéed in white sauce topped with parmesan cheese.		
8	BAKED VEGETABLES	310
Vegetables sautéed in white sauce topped with parmesan cheese.		
9	VARIETY OF PASTA WITH SAUCES (PENNE, SPAGHETTI, FUSSALI, FETTUCHINI, MACARONI)	
1)	ARRABIATA (VEG/CHICKEN/SEAFOOD)	290/390/430
Tomato concasse, garlic, chilli flakes, black olives, parmesan cheese, parsley		
2)	ALFREDO (VEG/CHICKEN/SEAFOOD)	290/390/430
White sauce, fresh cream, parmesan cheese, parsley		
3)	SALSA ROSA (VEG/CHICKEN/SEAFOOD)	290/390/430
White sauce, tomato concasse, chilli flakes, parmesan cheese, parsley		
10	SPAGHETTI BOLOGNESE	360





## Rice

1	KERALA MEALS	210
2	BIRIYANI CHICKEN/MUTTON	240/360
3	BIRIYANI FISH/PRAWNS	380/440
4	BIRIYANI VEG/EGG	180/210
5	ERACHI CHOR CHICKEN/BEEF	260/290
6	GHEE RICE	150
7	LEMON RICE	180
8	CHILLI GARLIC RICE (VEG/CHICKEN/MIXED)	220/240/300
9	SCHEZWAN FRIED RICE (VEG/CHICKEN/EGG/MIXED)	200/230/210/280 
10	CHILLI GARLIC NOODLES (VEG/CHICKEN/MIXED/EGG)	220/240/280/220 
11	PAN FRIED NOODLES (VEG/CHICKEN/SEAFOOD)	280/320/370

## Breads

1	APPAM	25
2	PUTTU	25
3	CHAPATHI	15
4	WHEAT POROTTA	25
5	PIDI	130
6	ROTI	25
7	NAAN	35
8	KULCHA	30
9	IDIYAPPAM	15
10	PATHIRI	15
11	KUBOOS	20

 Can't  
go solo?  
We have  
accompaniments.







Every  
bowl  
shared is  
a tummy full.

# Soups

- 1 FRENCH ONION CHICKEN SOUP** **275**  
 A brown roux added to chicken stock, parmesan cheese, parsley and caramelised onion served in a bread pot
- 2 TELLICHERRY CHICKEN SOUP** **210**  
 Chicken soup prepared with shallots, garlic, cinnamon powder, saffron, chicken pieces, zucchini, carrots, beans and cream
- 3 THUKPA CHICKEN NOODLES SOUP** **210**  
 Soup prepared in chicken stock with veggies, chicken and noodles flavoured with soy sauce
- 4 MANCHOW CHICKEN SOUP** **210**   
 A dark brown soup prepared with various vegetables, chicken and flavored with generous dose of soy sauce, garlic, ginger, chilli pepper and fried noodles.
- 5 TALUMEIN CHICKEN SOUP** **210**   
 Chicken soup prepared with carrots, cauliflower, mushroom, broccoli, red capsicum, chicken stock, boiled noodles, ginger, black pepper and garnished with spring onions.
- 6 TOM KHA CHICKEN SOUP** **210**  
 A Thai hot and sour soup with coconut milk, galangal, lemongrass, mushrooms and kaffir lime leaves.
- 7 WEST LAKE LAMB SOUP** **220**  
 Lamb soup prepared with marinated meat, cilantro, kosher salt, soy sauce, rice wine, egg whites and white pepper.
- 8 SEAFOOD GUMBO SOUP** **245**  
 Sea food soup with spicy shrimp, butter, yellow onion, green bell pepper, celery, minced garlic, cajun seasoning, dried thyme, bay leaves, parsley and crab meat
- 9 TOM YUM PRAWNS SOUP** **220**   
 A sour Thai soup cooked with shrimps, galangal, lemon grass, fresh red chilli, lime, chilli paste, mushrooms, Chinese cabbage and coriander leaves
- 10 MALABAR SEAFOOD SOUP** **245**  
 A mixed seafood cream soup with garlic, tomato concasse and coconut milk
- 11 CHILLI GARLIC CRAB MEAT SOUP** **245**   
 A seafood soup prepared with crab meat, chopped garlic, chilli paste, egg drops and garnished with burnt garlic on top
- 12 ROASTED TOMATO CREAM SOUP** **170**  
 Soup prepared in vegetable broth with tomato, onion, garlic, olive oil, bay leaf, rosemary and smoked paprika
- 13 SOUR AND PEPPER TOFU SOUP** **170**  
 A hot and sour soup with juliennes of carrots, cabbage, spinach, tofu, soy sauce and crushed pepper